

ANTIPASTI | STARTERS

<p>  Carpaccio 1,800 US Prime beef tenderloin, taggiasca dressing, mizuna, celery, pistachio</p>
<p>  Vitello tonnato 2,200 Milk-fed veal tenderloin, fresh tuna, radish</p>
<p> Zuppa di funghi 900 Porcini mushroom soup</p>
<p> Finestra Caesar 990 Baby cos lettuce, chicken breast, aged Parmesan, focaccia croutons</p>
<p> Gnocco fritto 1,200 Broccoli, salsa verde, burrata cheese</p>
<p> Terrina di pollo 1,300 Chicken leg terrine, mustard, honey</p>
<p>  Salmone 1,400 Balik salmon, almond milk, dry seaweed</p>
<p> Zuppa d'aragosta 1,900 Australian rock lobster  bisque, king oyster mushroom</p>
<p> Insalata di gamberi 2,300 King prawn , frisée lettuce, anchovy dressing, adlai rice</p>
<p> Capesante 2,600 Seared Hokkaido scallops, lime mayonnaise, fennel, gently smoked fish broth</p>
<p> Tonno crudo 2,900 Bluefin "Chutoro" tuna belly tartare, radish, citrus dressing</p>
<p> Ostriche Market price ½ dozen Gillardeau Nr.1 premium oysters</p>


PRIMI | ENTRÉE

<p>  Risotto 1,800 Porcini, morel mushrooms, bitter chocolate</p>
<p>  Linguine 1,800 Clams, smoked extra virgin olive oil</p>
<p> Plin 1,500 Homemade beef ravioli in its own jus</p>
<p> Risoni 1,600 Pork ragout, Italian sausage, pork neck, tomato, pecorino cheese</p>
<p> Spaghetti alla chitarra 1,600 Duck ragout, walnut</p>
<p>  Calamarata 1,900 Saffron, cuttlefish, bottarga</p>
<p>  Fusilli 2,100 Australian rock lobster , basil oil</p>

SECONDI | MAINS

<p>  Branzino 3,600 Mediterranean seabass, broccolini, fish stew</p>
<p>  Milanese 4,300 Breaded milk-fed veal chop</p>
<p>  Cipolla 1,990 Roasted red onion gratin, egg yolk , truffle sauce</p>
<p> Merluzzo 3,400 Patagonian toothfish , fennel, polenta chunks</p>
<p>  Maiale 3,400 Pork belly, horseradish, pears, honey mustard sauce</p>
<p> Guancia 3,800 Wagyu beef cheek, pumpkin, chocolate crumble</p>
<p> Agnello 4,800 Australian lamb loin, endive, liquorice, smoked salt</p>

GRIGLIA | GRILL


Australian "Bavetta" flap meat (200g)	2,800	Japanese A5 Wagyu striploin (180g)	8,800
 Tiger prawns	3,800	Australian Boneless M5 rib eye (500g)	12,000
US Prime bone-in striploin (600g)	5,900	US Prime T-bone (1,200g)	12,000
US Prime tenderloin (300g)	6,400	Australian Boneless M7 rib eye (400g)	12,000
Australian rack of lamb kinross (400g)	8,900	US Prime Porterhouse (1,500g)	14,000
Australian rack of lamb kinross (800g)	16,500	Australian Tomahawk (1,500g)	15,000

*All steaks are served with a sauce of your choice
















CONTORNI | SIDES

 Mashed potato	350	 Steak fries	350
 Creamy spinach	350	 Sautéed asparagus	400
Roma tomato salad, bacon, onion, apple vinegar reduction	350	 Steamed broccoli, Parmesan cheese, pine nuts	600
		 Assorted seasonal mushrooms, black truffle	600

SALSE | SAUCES

Shallots and honey	300	Black pepper jus	300
 Salsa verde	300	Béarnaise	300
		 Veal jus	300

DOLCI | DESSERTS

     Finestra Tiramisu Prepared table-side	880	     Artisanal homemade gelato of the day	1,080
 Strawberry, hibiscus, lime	650	  Chocolate, salted caramel popcorn	650
  Roasted pear, amaretto, ricotta	650	   Earl grey tea tarte, passion fruit, yoghurt	650